

01. Okt. 2001

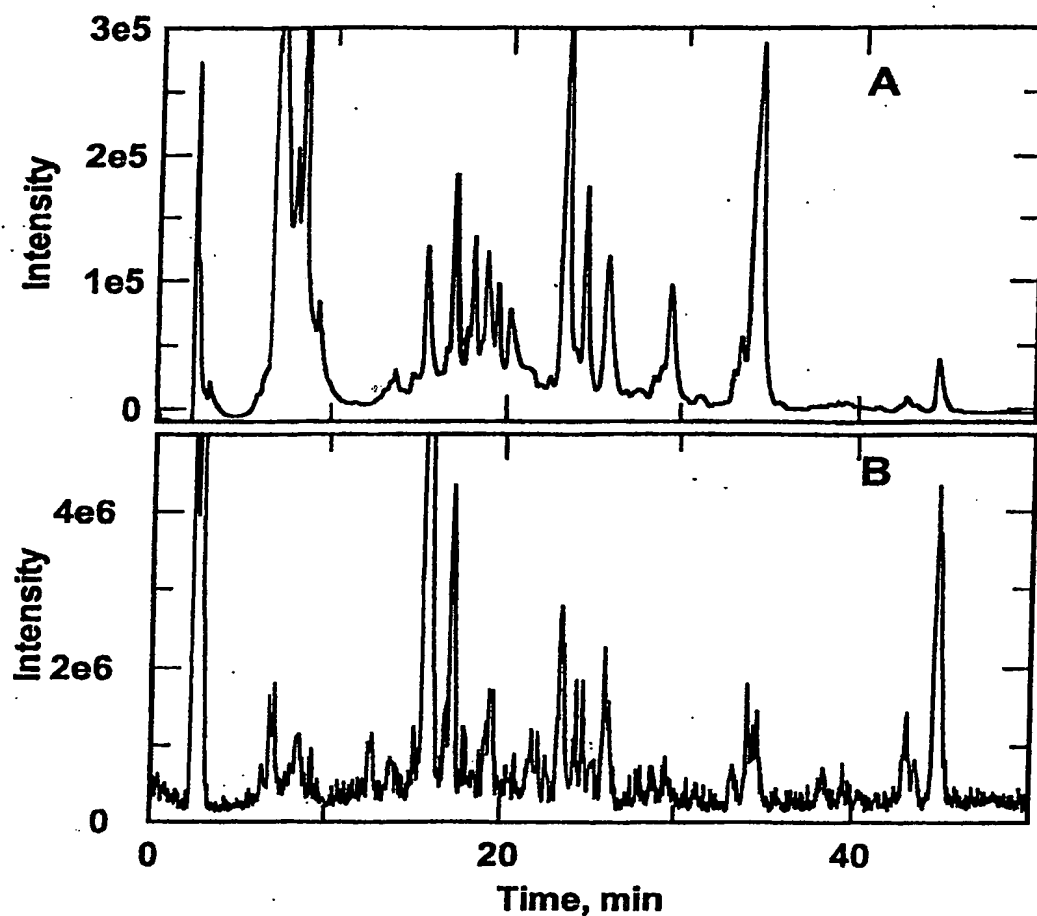
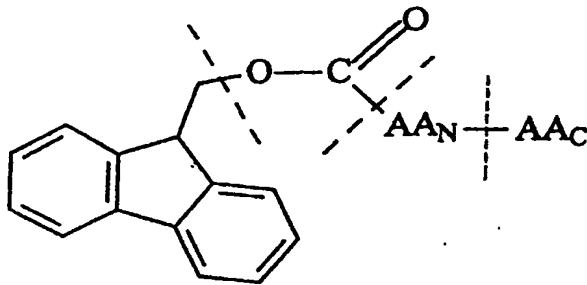
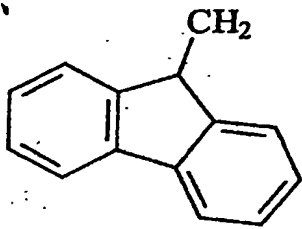


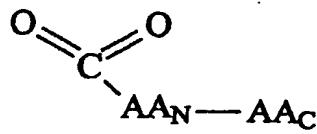
Figure 1. UV and total ion current profile of the RP-HPLC/ESI-MS of CNP extract of 5-day fermented cocoa bean. A, UV profile at 260 nm; B, TIC. The LC/ESI-MS conditions are described in "Experimental Procedures".



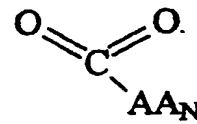
Fmoc-derivatized *di*-peptide



m/z 179.2



m/z peptide mass plus 44



m/z N-terminal AA plus 44



m/z peptide

Figure 2. Fragmentation pattern of Fmoc-derivatized peptides in MS/MS analysis.

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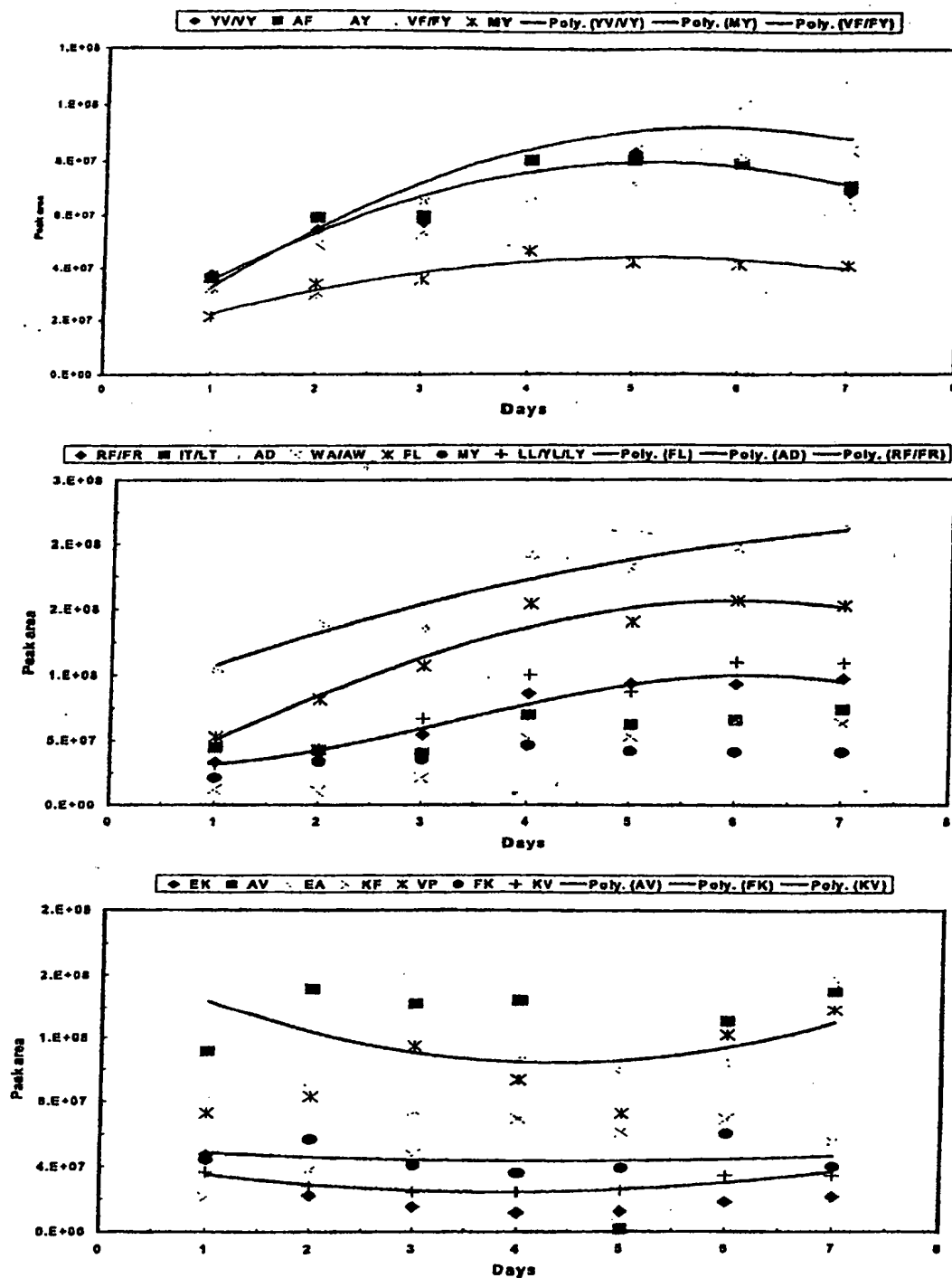


Figure 3 Quantitative analysis of di-peptides at different stages of fermentation. A, peptide pool whose concentration gradually increases to maximum within 3-4 days followed by net decrease during 6-7-day of fermentation; **B,** peptide pool whose concentration reaches a plateau in 5-7 days with no further change, and **C,** peptide pool whose concentration does not change after 1-2 days of fermentation.